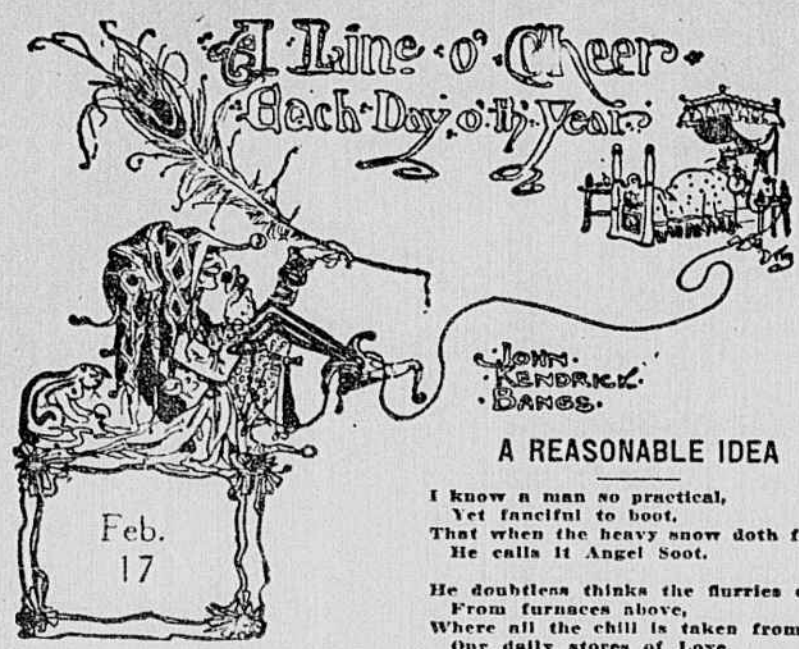


Of Interest to Every Woman

Edited by Martha Westover

OF PALE BLUE TAFFETA

FOR THE DANCE



A REASONABLE IDEA

I know a man so practical,
Yet fanciful to boot,
That when the heavy snow doth fall
He calls it Angel Soot.

He doubtless thinks the furies come
From furnaces above,
Where all the chill is taken from
Our daily stores of Love.



The Great Trials of History

TRIAL OF JOHN C. COLT

In September of 1841 the entire country was stirred by the cold-blooded killing of Samuel Adams, a highly respected printer of New York City. No such deep and widespread excitement had for many years attended any other of the numerous murders committed for pecuniary motives. The deed was done by John C. Colt, the author of the system of bookkeeping and penmanship bearing his name, and brother of the well-known inventor of the revolver.

The reason for this murder was as uncalculated for and upon as small a provocation as was the murder of Dr. Parkman, the millionaire of Boston, by Professor Webster, of Harvard University. Colt had, for some time, owed Adams a bill for printing which he was unable to pay. The final call made by Adams at Colt's room on Broadway for a settlement of the account resulted in a tragedy rarely equaled in the annals of crime.

For some days the mysterious absence of Mr. Adams was the subject of universal comment in the newspapers. The discovery of the murder was made through the instrumentality of Mr. Wheeler, who occupied a room adjoining that of Mr. Colt. About 4 o'clock on the day of Mr. Adams' disappearance Mr. Wheeler thought he heard an unusual noise in Colt's room, and was induced to go to the door and rap.

Not receiving any answer, Wheeler looked through the keyhole and saw two hats upon a table and Colt kneeling upon the floor, as if scrubbing it. After waiting a little while Mr. Wheeler peeped into the keyhole again and saw Colt still engaged in the same operation. This excited his suspicion, and he caused a person to watch at the door all day. The next morning Colt was seen to take a box about four feet long and two high, down stairs. The box was directed to somebody in St. Louis, via New Orleans.

Mr. Wheeler, having knowledge of these facts to the Mayor, who immediately instituted search for the box. It was found after some difficulty on board of the ship Kalamazoo, and in it the body of Mr. Adams, wrapped up in salicilic acid and sprinkled with salt and chloride of lime.

Colt was at once arrested, and an indictment for wilful and deliberate murder found against him. His trial resulted in his conviction, and notwithstanding the efforts of numerous and powerful friends and the lavish use of money in his behalf, the fatal day arrived when he was to pay the extreme penalty of the law for his crime. At the trial he continued to proclaim his innocence, and he spoke harshly of the press, which he accused of being in a scheme to bound him to his death.

There were many picturesque things in connection with the trial and the death of Colt. At 12 o'clock on the day he was to be executed Rev. Dr. Anthony visited his cell, in company with Colt's brother, for the purpose of marrying the murderer to Caroline Henshaw.

Following the ceremony, two of Colt's former friends, John Howard Payne and Lewis Gaylord Clarke, visited him. After a call from the sheriff and a visit and prayer from Dr. Anthony, Colt asked to be alone until the last moment. This was about two o'clock. His cell was closed, and he was left alone until about twenty minutes of 3, when some friends of the sheriff, apprehending that an attempt at suicide might be made, desired Deputy Sheriff Hillyer to go to Colt's cell door and request to wish him good-by. Colt at the time was pacing to and fro in his cell.

From this time on he was not interrupted for minutes to 4, at which time Sheriff Hart and Wadsworth, dressed in uniform, proceeded to his cell. On the keeper opening the door and going within, there lay Colt on his back stretched out at full length on the bed, quite dead. A cleaver, like a small dirk knife, with broken handle, was sticking in his back.

heart. He had stabbed himself above the fifth rib on the left side. His temples were yet warm. His vest was open and blood had flowed freely. His body lay as straight on the bed as if laid out for a funeral by others. Most strange to say, just at this moment the large cupola of the prison was discovered to be on fire, and burned furiously. The scene and circumstances were tragical to a degree altogether indescribable.

WITH A GLASS OF JELLY

Of all the things that can be made with a glassful of jelly, jelly roll is probably the favorite. Here is a recipe for it. Make a cake from a cupful of sugar and a quarter of a cupful of butter worked to a cream, two well-beaten yolks, half a cupful of milk, two tablespoons of baking powder sifted with a cupful and a half of flour and half a teaspoonful of salt, half a teaspoonful of vanilla and the whites of two eggs, beaten stiff. Add the ingredients in the order named. Pour this cake into a long baking tin, lined with well-buttered paper, to the depth of a quarter of an inch, and bake in a moderate oven until it is light brown. Turn it out on buttered or waxed paper and, while it is still warm, spread it with any sort of jelly. Roll it carefully and hold the roll together with a wire skewer or two until it is set.

Jelly frosting can be spread between the layers and on top of any cake. To make it, soak a teaspoonful of gelatin in a tablespoonful of cold water for half an hour. Then dissolve it in two tablespoons of boiling water. Add a cupful of powdered sugar and half a level teaspoonful of jelly, melted enough to make it run. Stir this mixture in a bowl set in a pan of chopped ice until it begins to thicken and then spread it on the cake.

There are a good many ways of making jelly trifles. One way is to beat the whites of six eggs to a stiff froth and add to them half a glassful of melted jelly. This should be served in long-stemmed glasses. Another recipe for jelly trifle is this: Soak half a dozen lady fingers in a little sherry. In the bottom of each of half a dozen long-stemmed glasses put a macaroon, topped with a teaspoonful of currant jelly. Then put into each glass one of the softened lady fingers and put a little currant jelly on this. Into each glass pour a third of a cupful of soft custard, and on this put a big tablespoonful of whipped cream, decorated with a few little bits of currant jelly. The lady fingers can be put into the cups dry if the sherry is not wanted.

For a jelly omelet beat the yolks of three eggs and then the whites, and then fold them together. Sweeten the mixture with sugar, so that it is quite thick. Sprinkle with powdered sugar and serve on a folded napkin on a hot plate.

Jelly sauce for puddings is easy to make. Heat two cupfuls of water and add three tablespoons of jelly. Thicken with a teaspoonful of cornstarch, rubbed smooth in a little cold water. Stir carefully until it is thick enough. Serve hot.

A jarful of jelly can be easily turned into a dainty dessert if a boxful of lady fingers or a sponge cake and some whipped cream are at hand. Put the contents of a glass of jelly in the middle of a cut-glass dish. Whip a pint of thick cream, add a little white wine or sherry and some sugar, and the little cakes or finger slices of a big one around the edges of the dish and pile on the whipped cream. When it is served some of the jelly and cake should go with each portion. The appearance of this dish is improved if it is garnished with maraschino cherries.

WORTH KNOWING

Add a teaspoonful of baking powder to old potatoes when mashing them and beat briskly. This will make them light and creamy.

When it is necessary to beat up hoistered furniture and it cannot be taken outdoors, a good way is to cover it with a damp cloth and beat; the dust clings to the cloth.

To make a faded cotton dress pure white, boil it in water which has half a cupful of cream of tartar to two gallons of water.

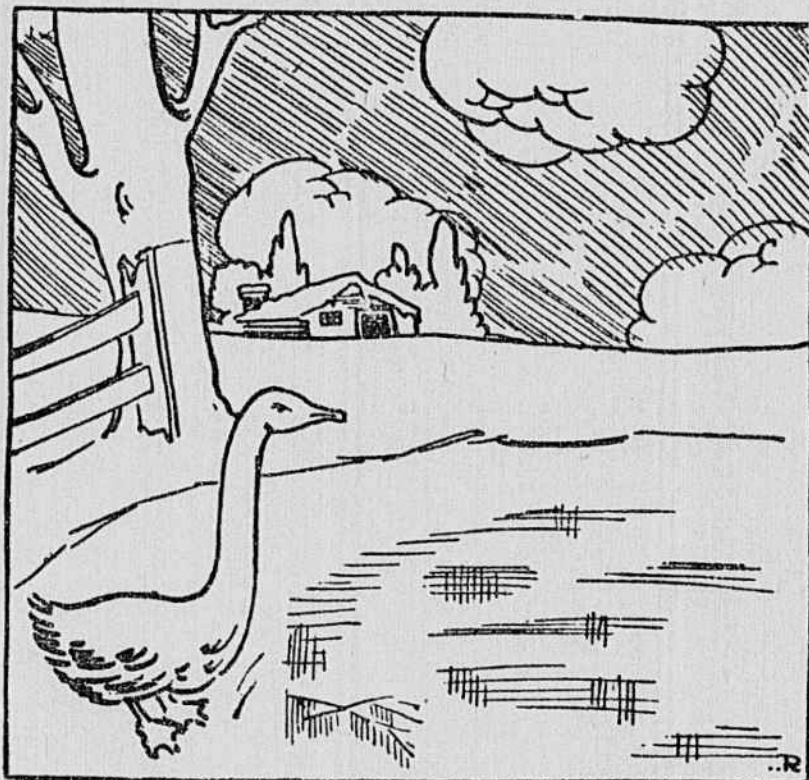


Trimmed on the bias ruffles with pink rosebuds. The beffuffed bonnet is of the same materials.

New Indian Animal Stories

Why the Geese Have Long Necks.

By John M. Osklaon.



Long time ago, among the Indian people who live far up in the North, where the wild geese spend half their time, the little boys and girls used to ask many questions about those long-necked geese. One of them was this:

"Why do geese have such long necks?" And when you stop to think about how little real use that long neck is to a goose, you don't wonder that the little Indian boys and girls wanted to know the answer to that question. When the question was asked, one of the old men among the Indians of the North would say:

"You must blame it on Old Man Coyote. Before this thing happened which I am going to tell you about the geese had necks no longer than your own. Now, listen! And this is what the old man would tell:

There came a time when Old Man Coyote was very hungry. Snow had been coming down and down and down for so long that every animal and

nearly every bird had gone away to a place which only he knew about; and though Old Man Coyote hunted all day long, after day, he couldn't find a thing to eat.

He was sitting in front of his door one day thinking about what to do next, when he saw a flock of geese come down out of the air and light upon the ground just across a river. The leader of the geese go to the edge of the frozen river and put his feet on the ice and then go back to his friends. Then Old Man Coyote called across the river to the leader of the geese and said:

"If you will come over here to my house, one at a time, I will tell you one at a time, how to break the ice in the river so that you can swim in the water."

Now, when the geese heard what Old Man Coyote said, they did not wait for a word from their leader, but flew straight to the door of Old Man Coyote's house.

"Come in, one at a time," said Old Man Coyote, and one by one the geese waddled on their short legs inside the door.

Well, that was making it easy for Old Man Coyote! Now, he would get enough to eat to last him a long time! Just as the first geese got inside his door, Old Man Coyote grabbed it and twisted off a goose's head, and he threw the head and the goose, too, under his blanket. When the next one came in and asked about the first geese, Old Man Coyote said:

"Oh, he went out the back door, so as not to waste any time in getting a sharp stone to cut the ice." Then he grabbed the second geese and twisted off its head.

So, one after the other, the geese went into the house of Old Man Coyote and lost their heads. The only one left was the leader himself, the biggest geese of the lot!

Then the leader came into the door and asked where his friends had gone, and Old Man Coyote answered:

"In a minute!" And he grabbed the leader of the geese and began to twist his neck. But he did not twist that neck off, for he had got tired by that time, and, besides, the leader was a tough old geese with a particularly tough neck. Instead of being twisted off, this geese's neck was pulled out until it was four or five times as long as it was before; and then when Old Man Coyote had to quit pulling to get a new hold, the old geese ran out of the house and flew away.

So all the geese since that day have had long necks, and you may be sure they like long necks better than no necks at all!

It is not generally known that a tablespoonful of vinegar, put into the water when poaching eggs, will keep them from breaking.

Broad, full feather quills, in vivid colors, are shown among new hat trimmings.

Crimoline, rubbed on velvet, will take out every particle of dust.

MENU

Breakfast.
Baked Apples Bacon and Eggs Hominy
Corn Muffins Coffee

Luncheon.
Baked Beans Lamb Chops
Brown Bread Tomato Sauce
Preserves Tea

Dinner.
Beef Broth with Barley
Meat Loaf Stuffed Baked Potatoes
Siling Beans Sweet Beans
Celery Coffee

Cottage Pudding With Ginger.
Make an ordinary cottage pudding (like plain cake), but steam instead of baking it, using a covered mold; turn out and serve with the juice and chopped ginger from half a small jar. Or fold the juice into cream and serve this with bits of ginger also.

Whence the Colors Come.

—We take the credit.
—But we were not first.
—Other centuries have used them.
—They could not approach modern weaves.
—But they did set a pace in color beauty.
—Purple and reds came in with the Renaissance.
—Wonderful greens and browns came about this same time.
—Florence and Venice supplied velvets in these wonderful colorings.
—In Georgian days came the French silks in soft blues, pinks, mauves and grays.
—To be sure, the early Victorian days were marred with crude reds, greens and yellows.
—But we are back again reveling in both the softly, lovely colors and the stronger rich ones.

Household Notes

Ground rice is excellent for cleaning white cloth. It should be applied with a piece of clean white flannel, left for two or three hours, and then well brushed and shaken.

Certain provisions are much cheaper bought in bulk and stored—such as sugar, soap, raisins, rice, tapioca, dried peas and beans. These should all be kept in screw-top glass jars.

A useful little case to lay dollies away in is made of two pieces of cardboard, round or square, and a little larger than the dollies. Cover neatly with linen and connect by means of elastic.

When potting plants, put a piece of coarse muslin over the hole in the pot before putting in the bits of stone and soil, which keeps the drainage good. The muslin prevents the earth from washing away.

Shabby leather bags, etc., may be improved in appearance by being rubbed over with well-beaten white of egg, and then polished with beeswax and turpentine. The final rubbing being given with a soft, clean cloth.

To preserve brass without taking lacquer off, and stop from rusting, mix together a little beeswax and spirits of turpentine. Apply a small quantity, and then rub with a soft cloth. This will make brass like new.

To make a light sponge cake, take one cupful of flour, one cupful of sugar, two eggs. Mix flour well together; then add the eggs, well beaten. Beat all together and bake in a hot oven about fifteen minutes.

Muslin tubing makes pillow cases which are very little trouble, either to make or to launder. They should be left open at both ends.

Have a reserve stock of the dishes generally used by the family, and a lot of trouble will be saved when there are guests at a meal.

In pressing articles, instead of using a cloth to cover them, try a sheet of newspaper. It glosses silk, and a scorch does not matter.

A good furniture polish is eight ounces of sweet oil, four ounces turpentine, two ounces ammonia. Apply with cloth and polish with a woolen cloth.

After washing a white knitted jersey, put it on a conthanger to dry, and hang it on a line in the air. It will keep a better shape than if pegged on the line.

Use a good steam cooker if you possibly can—you can cook five vegetables and a ham shoulder at once in the very dishes you may set on your table.

Rusty irons should be heated, rubbed on a piece of beeswax tied in linen, and then with a coarse flannel cloth, sprinkled with household salt. This will give a polish like glass.

Fashions and Fads

In the new hats the brims turn away from the face and the crowns are somewhat higher.

In spite of its popularity last season, black waterproof mulline will be used on the new hats.

Soft woolen fabrics, with ribbed surface, like corduroy, are used for three-quarter-length coats.

With the new supply of taffeta, it is possible to make a frilly frock and still retain slim silhouette.

Women are returning to the fluffy lingerie for a time discarded for the straight clinging garments.

Very pretty for the small girl is the dress with a tunic of blue serge and a skirt of black plaid taffeta.

Brilliant sashes and girdles of mouseline de soie are worn on evening gowns of satin or charmeuse.

Old embroidered, of coarse workmanship and crude colorings, are used to trim many of the new costumes.

In the new silhouette the waist is smaller and the hips are made larger by means of draperies. The skirts are slightly wider.

The woman of limited income would be wise to adopt one color for her wardrobe, with variations of tone and treatment.

The tunic is still in vogue.

The petticoat has returned.

The turban shows no signs of waning.

Iridescent green peacock feathers entirely cover some of the fashionable hats.

The flat-heeled shoes are not so popular; heels of exaggerated height will be worn.

Turnback collars of all descriptions have succeeded the neck frill so long favored.

The complexion veil, which covers the upper part of the face to the mouth, is new.

Gowns of charmeuse and crepe de chine have tunics of tulle, studded with steel beads.

Fashionable materials for children's dresses are serge, lightweight chevrot and linen.



A frock of rose satin trimmed with Chantilly lace.

REMEMBER TO GO HOME

BY FRANCES MARSHALL.

Time is money to most of us, in one way or another. Yet many of us forget to go home—and so waste a lot of somebody else's money, in the guise of time.

Were you ever in this position? The maid had gone out for Thursday afternoon, or else there was no maid. A guest was coming for dinner at half past six. The dinner was partly prepared—thanks to your desire to be ready for emergencies. At half past five it would be time to put the meat in the oven, and at six the vegetables must go on. You must in the meantime dress yourself, and perhaps put a child to bed, or else help an older one dress. A neighbor called at half past four. You looked thankfully at the clock, realizing that she could not stay long enough to harm your dinner. But she stayed.

At five you began to be nervous, thinking of the things to be done. At half past five, making some excuse about hearing a knock at the kitchen door, you scurried out to the kitchen and put in the meat. Then you sat in agony, waiting for the caller to take her departure, and when she did, about six, you madly dashed to the kitchen to look into the oven and put on the vegetables; then madly dashed upstairs to have a frantic ten-minute sponge with your toilet; then madly dashed down again to whip the cream for the dessert and mix the salad and air the dining-room and heat the soup and set the table and put things to rights in the living-room and light the lights and do the dozens of last-minute things that ought to have been done in last hour—not in the last minute.

Most of us have been in some such predicament, and, remembering this, it behooves us to remember to go home before we have worn out our welcome.

WHEN TO GO HOME.

This is just one of the occasions when a guest should make an early departure. There are many others.

A caller on a sick person should always make a short call, unless by staying for a longer, specified time, she can relieve the nurse.

When guests are expected, a caller should always take her departure promptly. If unexpected callers arrive, the first comers should go before many minutes have passed.

If there is illness in the house, a caller should not keep the members of the household very long. Even if they are not bearing the duties of nurse, they probably have many calls on their time.

If your hostess is going out later in the afternoon—if you have found out that this is the case in some chance manner—you should not keep her in, even if she protests that she is in no hurry.

Put yourself in the place of the hostess on all occasions when you are wondering whether or not it is time to go home.

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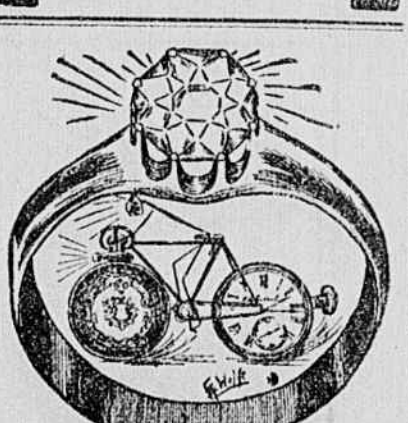
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